

## FIELD CATEGORY COMPETITION CHECKLIST

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

This checklist is used to evaluate units at the DA level of competition. It contains ten major categories, with specific subsections to assist evaluators in all phases of the competition; however, the actual scoring method used during subordinate phases is the prerogative of the participating commands.

1. ORGANIZATION	2. JUDGE	3. DATE (YYYYMMDD)
<b>1. ADMINISTRATION/TRAINING/SUPERVISION</b> (1-10/90)		G. REPLENISH OF SERVING LINE
A. KNOWLEDGE OF OPERATING PROCEDURES		H. USE OF WARMING AND COOLING BEVERAGES
B. EFFECTIVE USE OF MANPOWER		I. USE OF INSULATED FOOD CONTAINERS
C. ADEQUACY OF SUPERVISION		J. TROOP ACCEPTABILITY
D. SUPERVISION DURING PREPARATION/SERVING PERIOD		<b>7 - CATEGORY RATING</b>
E. REQUIRED PUBLICATIONS AND FORMS ON HAND		<b>8. KITCHEN SITE SELECTION/LAYOUT</b> (1-22/110)
F. FIELD SOP IN USE		A. SECURITY
G. PREPARATION/USE OF PRODUCTION SCHEDULE		B. PROTECTION FROM ELEMENTS/ACCESSIBILITY
H. COST CONSCIOUSNESS/ENERGY CONSERVATION		C. KITCHEN LOCATION/SITE SELECTION
I. OPERATORS KNOWLEDGE OF EQUIPMENT		D. TROOP SUPPORT/TRAFFIC FLOW
<b>1 - CATEGORY RATING</b>		E. LOCATION WATER PURIFICATION BAG AND TRAILER
<b>2. ACCOUNTING PROCEDURES</b> (1-10/40)		<b>8 - CATEGORY RATING</b>
A. HEADCOUNT ORIENTATION		<b>9. USE AND MAINTENANCE OF EQUIPMENT</b> (1-10/40)
B. HEADCOUNT PROCEDURES		A. PROPER USE AND MAINTENANCE OF EQUIPMENT
C. CASH COLLECTION/PAYROLL DEDUCTION SECURITY		B. SAFETY PRACTICES
D. HEADCOUNT UNDER FIELD CONDITIONS		C. PREVENTIVE MAINTENANCE CHECKS AND SERVICES
<b>2 - CATEGORY RATING</b>		D. ADEQUACY OF ON-HAND PARTS
<b>3. REQUEST/RECEIPT/STORAGE OF RATIONS</b> (1-10/40)		
A. REQUISITION PROCEDURES		<b>9 - CATEGORY RATING</b>
B. TRANSPORTING AND STORAGE PROCEDURES		<b>10. FOOD PREPARATION AND QUALITY</b> (1-27/270)
C. REQUEST AND USE OF POTABLE ICE		A. MENU ADJUSTMENT/NUTRITIONAL INITIATIVES
D. SECURITY PROCEDURES (FM 10-23 AND UNIT SOP)		B. ADHERENCE TO PRODUCTION SCHEDULE
<b>3 - CATEGORY RATING</b>		C. USE OF APPROPRIATE RECIPES AND SOPS
<b>4. FIELD FOOD SERVICE SANITATION</b> (1-20/120)		D. MEATS AND SAUCES
A. WATER PURIFICATION/PEST CCNTROL (FIELD SANITATION TEAM)		E. STARCHES AND VEGETABLES
B. FOOD HANDLING PROCEDURES		F. SALADS AND DRESSINGS
C. SANITATION CENTER/POT & PAN WASH/MESS KIT LAUNDRYLINE		G. QUICK BREADS AND PASTRIES
D. OVERALL FIELD SANITATION AND HYGEINE		H. BEVERAGES AND SOUPS
E. FIELD SANITATION TEAM (PEST CONTROL)		I. PROPER SERVING TEMPERATURES
F. HANDWASHING FACILITIES		J. FOOD PALATABILITY
<b>4 - CATEGORY RATING</b>		<b>10 - CATEGORY RATING</b>
<b>5. COMMAND SUPPORT</b> (1-12/60)		
A. COMMAND INTEREST		
B. MATERIAL SUPPORT		<b>RECAP OF CATEGORY SCORING</b>
C. MANNING LEVEL		SCORE OF CATEGORY 1
D. RECOGNITION OF INDIVIDUALS		SCORE OF CATEGORY 2
E. SUBMITTING MACOM PACKETS		SCORE OF CATEGORY 3
<b>5 - CATEGORY RATING</b>		SCORE OF CATEGORY 4
<b>6. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL</b> (1-10/30)		SCORE OF CATEGORY 5
		SCORE OF CATEGORY 6
A. APPEARANCE OF PERSONNEL		SCORE OF CATEGORY 7
B. ATTITUDE/COURTESY		SCORE OF CATEGORY 8
C. WORK HABITS		SCORE OF CATEGORY 9
<b>6 - CATEGORY RATING</b>		SCORE OF CATEGORY 10
<b>7. SERVING/TROOP ACCEPTABILITY</b> (1-20/200)		
A. USE OF OPERATIONAL RATIONS		
B. MENU AND SERVING LINE COMPONENTS		
C. ARRANGEMENT OF SERVING LINE		
D. APPROPRIATE/SUFFICIENT SERV UTENSILS ON HAND/IN USE		TOTAL SCORE
E. EYE APPEAL		
F. PORTION CONTROL/PLATE WASTE		